

Les Vins Alexander Krossa

Alexander discovered his passion for wine in the family vineyard in the 90s. Willing to go further, he created a company dedicated to Languedoc wines. As a real pioneer and visionary man, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: being a professional of foreign customer relationship in controlling technical process, selection and blends with his partners.

Domaine de Valensac

This vineyard stretches over 49 hectares, located next to the Mediterranean Sea (less than 10 km), in the Languedoc Roussillon, and benefits from a maritime influence and fresh soils, which are perfect conditions to produce well-balanced white wines. Domaine de Valensac farms different classic grape varieties for this region, Chardonnay, Sauvignon, Merlot and Cabernet-Sauvignon (around 22 hectares), however it also has uncommon grape variety for Languedoc, just as Petit Manseng, Riesling or Petit Verdot.



Domaine de Valensac - Sauvignon -

Pays d'Oc - IGP

Soil : Sandy and silty soil.

Grape Variety : Sauvignon Blanc

Wine Making : A first harvest is made, and a second one 7 days later in order to have two different wines to blend. Mechanical harvest at night,; grapes are put under CO2 to avoid oxidation, skin maceration, pressure by pneumatic press machine, separation of the juices and cold settling. The fermentation is made in stainless steel tank with controlled temperature between 16 and 18°C. Wine is aged on lees during several months before fining and bottling.

Tasting Notes : Aromas of grapefruit; this wine will charm you with its freshness.

Food Match : Perfect with shellfish and for an apéritif with tapas.

Serving Temperature : 10 à 12°C

